



ATRIA'S

SPECIALTY CATERING

EST. 1930



NATIONAL AVIARY
PITTSBURGH, PA

Starters

custom chef-inspired creations available upon request!

Jumbo Shrimp Cocktail

Beef Tenderloin Satay

Thai Chicken Satay

Crab Cake Bites

Roasted Vegetable Quiche

Peppered Ahi Tuna

Signature Rice Cups *Your Way!*

Artisan Sausage Bites

Cohan's Cocktail Wieners

Firecracker Chicken Frills

Tuscan Bruschetta

Quattro Formage

Shot Glass Sherry Crab Bisque

Wild Mushroom Strudel

Hummus, Tabbouleh, Baba Ghanoush

BBQ Bacon-Wrapped Scallops

Peruvian Seviche

Lobster Roll Bites

Buffalo Mozzarella Caprese

Andouille in Puffed Pastry

All Beef Meatballs *Your Way!*

Pricing is determined by quantity and variety of starter selections.

Atria's Favorites

Lunch Buffet \$24 Per Person | Dinner Buffet \$29 Per Person

Fresh-Cut Seasonal Fruit • Cheese Selection with Mustard & Crackers • Signature House Salad • Breadworks Bread & Butter

Choose any 3 of the following:

FOUR CHEESE VEGETABLE LASAGNA PIE

Roasted Vegetables, Puffed Pastry & Four Cheese Mornay Sauce

CHAR-GRILLED MEDITERRANEAN CHICKEN BREAST

Arugula, Marinara Sauce, Cavatappi Pasta, Shaved Parmesan

THE PITTSBURGHER

Handmade Pierogies, Grilled Kielbasa, Sauerkraut,
Caramelized Onions, Mustard & Sour Cream

MAPLE BOURBON GLAZED POT ROAST

Stewed Vegetables & Smashed Red Skinned Potatoes

11TH HOUR BBQ BEEF BRISKET

Signature Macaroni & Cheese

CHICKEN MARSALA

Pan-fried Chicken Breast in our Creamy Marsala Sauce,
Smashed Reskinned Potatoes, Grilled Asparagus

ENGLISH BAKED COD

Lemon Butter Sauce & Seasonal Vegetables

VEGAN STUFFED BELL PEPPERS

Over Quinoa

Custom chef-inspired creations available upon request!

Classic Buffet

"Fan Favorite" \$37 Per Person

Antipasto

Artisan Cheese Board

Spicy Mustard, Fig Jam & Assorted Crackers

Fresh-cut Seasonal Fruit

Roasted Vegetable Antipasto

Olives, Peppers & Pepperoncini

Hummus & Tabbouleh

Naan Dippers

Salad

Fresh Chopped Vegetables

Crumbled Bleu Cheese

Cheddar Jack Cheese

Aged Balsamic Vinaigrette

Peppercorn Ranch

Breadworks Bread & Rolls

Extra Virgin Olive Oil & Butter

Entrées

Orange Miso Glazed Atlantic Salmon

Lemon Pepper Chicken Breast

Angus Petite Tenderloin *Jeres Major*

Peppercorn Demi-Glace

Tomato Vodka Pasta Florentine

Smashed Red Skinned Potatoes

Grilled Asparagus

Roma Tomatoes

Custom chef-inspired creations available upon request!

The Reception

\$47 Per Person

Antipasto Station

Chef's Choice Charcuterie Board

Jumbo Gulf Shrimp Cocktail

Signature Cheese Board

Relish, Mustard & Crostinis

Firecracker Chicken Frills

Organic Salad Station

Fresh Chopped Vegetables

Crumbled Bleu Cheese

Cheddar Jack Cheese

Aged Balsamic Vinaigrette

Peppercorn Ranch

Breadworks Bread & Rolls

Extra Virgin Olive Oil & Butter

Entrée Station

Angus Petite Filet

Char-Grilled Mahi Mahi with Pineapple Chutney

Chicken Roma

Wild Mushroom Ravioli

Rosemary Roasted Red Skinned Potatoes

Glazed Heirloom Carrots

Steamed Broccoli

Custom chef-inspired creations available upon request!



Vegetarian, Vegan & Organic

\$29 Per Person

Starters

Baba Ghanoush

With Pita Crisps

Potato & Vegetable Mini Samosas

With Coriander Dip

Roasted Red & Golden Beats On A Stick



Organic Salad Station

Mixed Greens,
Chopped Vegetables,
Fresh Berries,
Toasted Pepitas,
Sesame Rice Wine Vinaigrette,
Breadworks Foccacia
& Extra Virgin Olive Oil

Entrées

Smoked Tofu

Over Baby Bok Choy

Paneer Tikka Masala

with Basmati Rice

Roasted Vegetable Enchiladas

Custom chef-inspired creations available upon request!

Lake Elizabeth Gala

\$57 Per Person

Complimentary With Package

Artisan English Cheese Board

Fig Jam, Mustard & Focaccia Crisps

Chef's Charcuterie

Prosciutto, Salume, Pancetta, Dried Fruits & Olives

Hand-passed Appetizers

Buffalo Mozzarella Caprese Skewers

Thai Chicken Satay

BBQ Bacon-Wrapped Scallops

Mini Tuna Poke

Wild Mushroom Bites

Plated Salad Creation

**Organic Mixed Greens, Shaved Heirloom Carrots,
Chevre & Toasted Pepitas In Our Raspberry Vinaigrette
Breadworks Rustic Sourdough, Butter Rosettes.**

Entrée Choice [Plated Dinner]

Char-Grilled Angus Twin Filets

Truffled Mashed Potatoes and Grilled Asparagus

Signature Jumbo Lump Crab Cakes

Rosemary Roasted Redskin Potatoes, Grilled Asparagus, and Roma Tomatoes

Farmer's Basil Crêpe

Pan Roasted Vegetables, Sundried Tomatoes, Arugula and Fresh Basil in a Smoked Gouda Sauce Mornay

Custom chef-inspired creations available upon request!





Desserts

custom chef-inspired creations available upon request!

A nice variety of bite-sized sweets

- *Chocolate + Cream*
- *Apple Caramel*
- *Bourbon Pecan*
- *Lemon Berry*

\$5 Per Person

Add Cheesecake Pops

\$7 Per Person

Tiramisu

\$7 Per Person

BAR PACKAGES

Full Open Bar

12 top shelf spirits & cordials plus our standard selection of three beers & four wines:

Two Hours	\$23/ Per Person
Three Hours	\$27/Per Person
Four Hours	\$32/Per Person

Selections include:

Absolute, Tito's, Bacardi, Captain Morgan, Jose Cuervo, Patron, Bombay Sapphire, Jack Daniels, Maker's Mark, Crown Royal, Johnny Walker Black, and Dewey's



Fine Beer & Wine

Our standard selection of four beers & five wines:

Two Hours	\$19/ Per Person
Three Hours	\$21/Per Person
Four Hours	\$23/Per Person
+ One Signature Drink	\$25 Per Person
+ Two Signature Drinks	\$27 Per Person

Usage Based

Top Shelf Spirits & Cordials	\$9 each
Domestic Beer	\$5 each
Imported & Craft Beers	\$6 each
Wine by the Glass	\$8 each
Soft Drinks & Juice	\$2.5 each



Champagne Toast & Custom Bar Packages Available Upon Request.
Upgraded spirits, wine & beer available for an additional fee.

SERVICE FEES

Servers

\$31 per server/bartender per hour

Dinner Buffet/Stations

Standard is one server per 25 guests

Plated Dinner

Standard is one server per 10 to 12 guests

Bar Service

Standard is 1 bartender per 50 guests

Minimum

4 hour minimum for service

The number of servers/bartenders required vary with custom packages and add-ons such as wine poured tableside, hand-passed hors d'oeuvres, champagne toasts, etc...



Prices Valid Through December 31, 2022

Frequently Asked Questions

How do I book my event?

After booking your event with the National Aviary event staff, please contact the Director of Catering to schedule your complimentary food tasting.

When do I schedule my tasting?

You will schedule your tasting with the Director of Catering 6 to 9 months from your event date. We are able to schedule tastings on Wednesdays and Thursdays at the National Aviary during the following times: 1:45pm, 3:30pm, 5pm, 6:30pm.

When is my final guest count due?

Your final guest and vendor count, floor plan, linen selections and timeline are due 10 days prior to your event. Final payment must be received 48 hours before the event.

Vendor meals

We treat your vendors just right & offer a selection of your food choices for a flat fee of \$12 per vendor. Just let us know how many vendors you would like to serve.

May I take home leftovers from my event?

For our guest's safety, we do not allow leftover food to be removed from the event premises. Upon request, arrangements can be made for any leftovers to be properly packaged and delivered to a local charitable organization.

Timing is everything.

Please provide us with a detailed timeline one week prior. Our catering director will gladly assist you in the timing of your event.

May I bring my own alcohol?

Due to permitting and liability concerns, you are not allowed to bring your own alcohol.

Will You Set up Our Cookie Table?

You may coordinate with The National Aviary event staff for cookie delivery. All cookies must arrive at room temperature, pre-trayed with any necessary serving utensils. Please understand that we cannot store any refrigerated goods for the event.

Rentals

What am I responsible for renting?

You are responsible for all rentals. This may include, but is not limited to silverware, china, glassware and linens. We can make rental arrangements for you upon request.

In-House Rentals Available

China, Glassware and Silverware

Limited Service (Under 3 Hours) \$5 per person

Includes water goblet, wine glass, appetizer plate, dinner plate, fork

Cocktail Set \$3 per person

Includes water goblet, wine glass, rocks glass, appetizer plate, fork

Full Dinner Set + Cocktail Hour \$7.50 per person

Includes water goblet, wine glass, rocks glass, champagne coupe, appetizer plate, cake plate, fork, knife, steak knife, spoon

*Custom rentals are available from our trusted purveyors

Other Rentals Available

We work proudly with Affordable Linen to provide quality polyester linen in a variety of colors. Custom linen is available through Party Mosaic or Lendable Linen.

Linen quote available. Your final linen bill will be determined by your guest count, floor plan and linen selections.